







GROUNDWORK WINE CO.

Produced and bottled by Groundwork Wine Company, Paso Robles, CA

2021 Cabernet Sauvignon Paso Robles

ABOUT THE LABEL

Groundwork is more about the wine than the winemaker. Drinking these wines gives you a sense of both place and varietal from the Central Coast. We achieve this through our commitment to minimal intervention from the vineyard to the bottle. In the field cover crops are utilized rather than herbicides and when pesticides or fungicides are necessary, organic solutions are pursued. In the cellar, these wines are fermented with native yeasts and post fermentation only minimal sulfur is added. Low in alcohol and bottled unfined & unfiltered — these Central Coast wines are the ultimate example of purity and freshness.

WINEMAKING NOTES

We night harvested nine tons of Cabernet Sauvignon on September 19th from the Creston area of Paso Robles and an additional nine tons of cab on October 21st from the Estrella River zone. The clay loam terraces of the Creston site sit at 1400 ft. elevation with an average daily diurnal swing of 35 F. This fruit contributes pure expressions of blackberry, blueberry and currant to the wine. The dry river bed soils of the Estrella Sub AVA are a mix of sandy and clay loam resulting in notes of cassis, sweet herb and black tea leaf.

Both lots were trucked directly to the winery in half-ton bins and destemmed into closed top stainless steel tanks upon arrival. The fruit was allowed to begin a natural fermentation with native yeasts and given one pumpover per day until dry. Upon completion of fermentation, the fruit was gently pressed separating the juice from the skins. The pomace was collected and hauled offsite to be utilized as fertilizer and bio-fuel. The juice was sent to small, mostly neutral French barriques to age for 18 months. The wine was bottled unfined and unfiltered on May 3, 2023 with minimal SO₂.

TECHNICAL INFORMATION

VINTAGE 2021

VARIETAL 100% Cabernet Sauvignon

APPELLATION Paso Robles (Creston & Estrella River)

HARVEST DATE Sep. 19 & Oct. 21, 2021

ALCOHOL 14%

TA 6.1

PH 3.7

ELEVAGE 18 months in French barriques

BOTTLING DATE May 3, 2023

CASES PRODUCED 965